

Efficiency: These Devices
Lighten Housework

TESTED AIDS FOR THE HOUSEHOLD

System: Every Business
Must Have Its Machinery



The combined saucepan and egg poacher. Above, a can opener that prevents jagged edges.



The double-deck potato masher.



Also a highly efficient apple corer and one of the good old standard bread mixers.



One of the most convenient garbage cans we know of.

THE kitchen equipment discussed in this summary has been tested in the Tribune Institute laboratory by Louise M. Williams, B. S., of Teachers' College, Domestic Science Expert, and DeWitt V. Weed, Jr., E. E., Engineering Expert of the Institute.

Mr. Weed tests each of the appliances for its construction, durability and mechanical efficiency. The practical domestic science test is made in the laboratory by Miss Williams.

The Institute experts are "At Your Service" for any additional data or advice that may aid you in making the most profitable selection for your kitchen equipment.

Prices are subject to change without notice.

Cheap Efficient Devices That Help the Hooverizing Housewife

IN THESE days of war economy and Thrift Stamps, reduced production and scarcity of manufacturing materials and of labor it is no time for most of us to be considering the expensive kitchen appliances that are dear to our hearts in times of peace, and are economical in the end. Just now economy comes first.

However, Hooverizing means that the head of the household must spend more time in the kitchen. The stream can rise no higher than its source, and intelligent food saving cannot be left to the servants. The housekeeper has a special right just now to the more moderate-priced utensils and the small conveniences that expedite the kitchen work.

This group of kitchen utensils combines all of these virtues and is especially intended for those who are wearing the Hoover uniform in their own kitchens.

First and foremost comes the Nu-Top Heat Distributor, which fits over the top of any gas range, and not only allows the cooking of two or more foods by the single burner, but offers a broader heating surface on which to keep cooked foods warm with a minimum of gas expenditure. There is a smaller size that fits over one burner only. Both of these devices are of special interest just now, when cutting down the gas bills is a matter of pressing patriotism as well as an economic necessity.

This heat distributor will soon pay its own way and save the \$2.50 or \$6 that it costs to own.

SOME COMBINATION SETS MADE OF ALUMINUM

The five-piece combination set of aluminum ware sounds like a puzzle, but is really a compact nest of cooking utensils and almost a small kitchen in itself. Three pudding pans of different sizes, a cake tube and a detachable nickel-plated steel handle which fits any of the vessels gives you a chance to provide yourself with a tube cake pan with a removable bottom or a double roaster or pudding pans and saucepans of various sizes, with one cosmopolitan hand serving for all. Only \$2.00 for this compact equipment is a near-bargain in these days, and the fact that it takes up but little room when not at work is a great point in its favor for use in small kitchens, with limited shelf and pantry room.

The days when we measured by intuition and reasoned with "a pinch" have fled before the advance of the domestic science schools. The set of five Quality Measuring Spoons, made of aluminum, will give you accurately your seasonings or other ingredients in quantities of one-quarter, one-half or one teaspoonful, one dessert or one tablespoonful. Happily there is a ring by which they can be hung up where they will be convenient for the cook and out of the reach of the small daughter of the household, for they would make doll-house spoons of the most ravishing kind. It is certainly worth 25 cents to be sure that your recipe is accurately followed.

One of the sterling virtues of any kitchen

utensil is the fact that it is easily kept clean and will not rust. The Buckeye Egg Poacher Combination is the proud possessor of this attribute. With the small pudding pan, the wooden-handled saucepan and five shallow custard or egg cups, with a deep cover, all made of aluminum, one can poach eggs with confidence and accuracy, bake a custard surely and well, or convert the combination into a double boiler for cereals or desserts. For a four-in-one implement and considering the heavy weight of aluminum used the price of \$4 is not extravagant. All of these combination implements appeal to the woman who presides over a kitchenette.

A food chopper is a first class private in the Hoover army, for it plays an important part in the utilizing of left-overs and in recipes that extend the meat flavor and combine chopped meat with other materials. It is absolutely essential that a chopper of this kind, especially when used for meats, should be capable of easy and thorough cleansing. The New Standard Meat and Food Chopper opens lengthwise, and scores one hundred on this important point.

EGG BEATERS AND VEGETABLE SLICERS ARE GREAT HELPS

Cream and eggs are pretty hard to get these days, but any one who is fortunate enough to have them in the pantry can make them go further and use them to the best advantage by the help of the New Keystone Beater, which will beat the white of an egg stiff in fifteen seconds and whip a half pint of cream in five minutes, with a little assistance. The square glass jar is an ornament to any kitchen and will hold a quart. A cupful of mayonnaise can be made in four minutes and the oil drip cup reduces the labor to a minimum. For the ambitious cook who has only two or three people to serve the beater can be used for butter making, with results that are both economical and delicious. The side of the glass jar is carefully marked for measuring, and it is easy to clean, since the cover and beating device are removable.

The Sterling Vegetable Slicer would surely get a "grand prix" in any exhibition of slicers. It did yeoman service in the Institute canning campaign last summer, and its performances were applauded by many an audience. The slicer clamps onto the table and will cut a slice varying from paper thinness to an inch in thickness. It attacks any fruit or vegetable of any degree of juiciness or hardness with equal ease and efficiency.

For marmalades, when you must cut through the thick rind of a juicy fruit, like the orange or grapefruit, the job is done without squeezing the fruit, an accomplishment that not many fruit slicers can boast of. Other important points are that the fingers are pro-

ected from injury, and the device comes apart for cleaning.

A BREAD MIXER AND COOKIE CUTTER THAT REALLY SAVE LABOR

The Institute has very deep social convictions concerning the making of bread in the home, whether you consider the item from the standpoint of good eating, nutrition or economy. A bread mixer is a great help to the housewife who aspires to making her own bread supply, or even part of it. There are two types of bread mixers which have been approved in the Tribune Institute, the Eclipse and the Universal. Both of these will knead one to eight loaves in five minutes. They clamp to the table, and the Eclipse has the crank handle on the side, the pan being turned, while the kneading blade remains stationary. The Universal has the crank on top and the operation is reversed. The choice is really a matter of personal taste, as both types are equally saving of time and labor. Insufficient kneading is often charged against the home-made product, and these machines produce better results than are found in the average hand-made loaf. The fact that the hands need not touch the dough except for shaping it is an added advantage.

Cutting out cookies is apt to be a laborious job if there are many small mouths waiting for them. The woman who wants a kitchen to be a workshop and who rejoices in celerity and accuracy will take a real pleasure in using the Rotary Biscuit Cutter, which speeds back and forth over the rolling board, cuts out perfectly circular cookies and biscuits quickly and easily. Only ten cents for this little tool, which is much more efficient than the top of the baking powder can, so often pressed into service. Men always rejoice in the tools of their trade, and have them at any cost, on the farm, in the factory or workshop. "Tools for Women" is an old slogan of the Tribune Institute.

The fireproof pottery tea pot, with its aluminum fittings, is both decorative and useful. Tea leaves that have stood over long yield a beverage that is neither delicate nor delicious nor wholesome. Too much tannin is extracted, and we have a bitter brew. This teapot is so constructed that when the tea has brewed for four minutes the tea leaves are automatically withdrawn from the water, no

matter how absorbing the gossip over the tea-cups may have been. No reflection on the hostess is intended. Nowadays the "gossip" is probably of war relief or suffrage and more apt to make one forgetful of tea than the personalities of other days.

Cream is overly precious these days, and skimmed milk is most excellent for cooking. If the milk is not being used for children or for drinking purposes, it is a pious scheme to use the Chapin Modified Cream Dipper, made of nickel-plated brass, to remove the cream for coffee or desserts, and use the skimmed milk for cooking.

Speaking of cream, there is nothing more disconcerting than opening a milk bottle with a fountain effect, and there are very few people so philosophical that they have not approached the task in too great a hurry at certain times. Neither is it a very good plan to replace the paper cover after it has been perforated, taken off and laid down, and has bits of cream adhering to its surface. The Tip-Top Milk Bottle Cover, made of metal, meets both of these difficulties, fits any standard milk bottle, protects the contents, and by the pressure of the hand in grasping the neck of the bottle a lever raises this metal cap like a hinged cover, and the milk can be poured out. It closes automatically on removing the pressure.

A HANDY OPENER OF MILK BOTTLES

The Dainty Milk Bottle Opener goes about the matter in another way. It is a pronged opener of nickel-plated steel which takes off the cap without mutilating it or spilling the milk. It is also easier to replace the cap, which is not touched by the fingers when this opener is used.

Another device in direct line with war economy is the bread slicer, which yields slices of uniform thickness, enables you to cut down to the very end of the loaf without danger to the fingers, and encourages the practice of slicing the bread only as needed, and so avoiding waste. Two different thicknesses can be obtained; one size cuts the slice in one-eighth and one-quarter and the other in three-eighths and one-half inch thicknesses.

If bread is to be cut at the table and a knife and board is preferred, the Lightning Bread and Cake Knife, with its tapering 8½-inch steel blade, a saw-tooth edge and an ebonized

wooden handle, is both efficient and good-looking enough to set down to the table with the family. Its special recommendation is that it will cut bread and cake without breaking the frosting or crust. This holds true even when the loaf is fresh.

When women get knives and pockets, their emancipation will be complete. From the small boy to the bank president, a sharp-bladed knife has always been a necessity to the masculine gender. Hagging at anything with a dull knife is irritating business. This is going on in many a kitchen. Here is a collection of three cutting devices which will soften the cook's temper, prolong her stay and speed up her work.

The Brownie Paring Knife is short, fits into the palm of the hand and wastes no motions or time in paring and slicing fruits or vegetables. It has a short steel blade and an oval handle that keeps the knife from rolling if laid down quickly.

The Apple Corer and Quarterer removes the core and cuts the apple into quarters at one fell swoop. This means less handling, less waste and quicker action. These little points all count in tasks that must be done over and over, and especially when large quantities of food are prepared.

SMALL BUT NECESSARY ODDS AND ENDS

The opening of a can vies with the opening of a milk bottle in producing unpleasant results, unless one has the proper implement and knows how to use it. Here are two can openers that are self-guiding, have keen edges, and, with a little experience, are guaranteed to open any can with a minimum of "slopping" and a maximum of safety to the operator. The "Cut Easy" goes in on the top of the can, and has a guide which insures an even cut, close to the edge. The outer edge of the can is turned down, avoiding the danger of a jagged edge, and the blade can be removed and sharpened, if necessary. The Nu-Form is inserted on the side of the can, being sure to make the opening on the far side of the soldered seam, as this is difficult to cut through. There is a guiding groove that moves on the edge of the can, and the whole top is thus evenly removed, making this type especially good for pineapple, whole tomatoes, or any food that should be taken out in large, perfect pieces.

MOUSSES AND GLACES FROZEN WITHOUT ICE OR SALT

By VIRGINIA CARTER LEE

DURING the very cold days of mid-winter, when it is freezing hard outside, a number of delicious frozen desserts can be very easily made by merely setting the covered mould outside for a few hours.

Such desserts are really easier to make than pie or pudding, and as no ice or salt is required in the making, it is a far cheaper product than when gas or coal is used for the baking or steaming.

The only utensil required for the freezing is either an ice cream freezer without the dasher, or any mould or can with a good cover. Be careful, however, when you set it out of doors, to place it so that no dogs or cats can reach it.

Mousses and parfaits are made in this way. It is well to remember that these dishes should be sweetened with a cooked sugar syrup. This gives additional smoothness. Cook the eggs and sugar or fruit syrup until it thickens and coats the back of the spoon. Do not boil. Also drain the stiffly whipped cream on a sieve until perfectly dry.

When fresh fruit is used, crush, strain off the juice and use only the pulp, sweetened with powdered sugar. When fruit juices are preferred, allow a teaspoonful of granulated

gelatine to each pint of the cream to offset the additional liquid.

In the making, other ingredients should be folded into the whipped cream, not stirred or beaten in, as the mossy texture of the cream must be maintained if the mousse or parfait is to be a success.

Perhaps one of the simplest and best of these desserts is given in the following recipe.

BANANA MOUSSE

Whip until light and dry half a pint of chilled double cream, drain on a sieve and rewhip whatever drains through. Peel and press through a potato ricer four small bananas, sprinkle over a tablespoonful of lemon juice and add to the cream that has been sweetened to taste with powdered sugar. Turn into a mould, cover and set outside for four or five hours in freezing temperature.

PRUNE MOUSSE

Soak half a pound of prunes over night; cook until tender, remove the pits, drain the fruit and cut it into bits. Cook three-quarters of a cupful of sugar with the prune juice and the juice of half a lemon to the soft ball stage (238 degrees Fahrenheit). Remove from the fire, pour in a fine stream on to the white of one egg beaten light and dry and beat until cold. Add the prunes gradually and one and a half cupful of double cream beaten solid. Mould and freeze as already described. There should be about one-third of a cup of the prune juice.

CHARLOTTE GLACE

Beat the white of one egg until light and dry. Whip in one-quarter of a cupful of powdered sugar and one cupful of double cream, beaten solid. Flavor with any preferred extract or cordial and add chopped nuts, chopped glace fruits or powdered macaroon crumbs. Chill thoroughly and freeze as a mousse or parfait. The plain charlotte can be frozen without the other ingredients, and

it is very good when moulded in small paper cases and the tops covered with macaroon crumbs.

When frozen desserts are moulded in this way a good substitute for the "ice cave" of the professional caterer is to arrange the filled cases in layers in a large pail. Place paraffine paper between the layers, adjust the cover and set outside. The contents of the cases will freeze the same as if placed in a mould, although a little longer time should be allowed.

IMPERATRICE OR RICE PUDDING GLACE

Boil a scant half cupful of washed rice in equal parts of milk and water, having each grain distinct and yet soft. This should give a cupful of cooked rice. Whip half a pint of double cream to a stiff froth, sweeten with four tablespoonfuls of powdered sugar and fold in the cold rice and three tablespoonfuls of chopped preserved ginger with the syrup. Mix well, mould and freeze by placing outdoors for four or five hours. Sprinkle the doors with a little salt before adding to the other ingredients.

MAPLE MOUSSE

Beat three eggs until light and gradually add one cupful of hot maple syrup. Cook this mixture in the upper part of a double boiler for about six minutes or until it coats the back of the spoon. Remove from the fire, add a teaspoonful of powdered gelatine that has been dissolved in a tablespoonful of boiling milk and set aside to cool. Stir frequently, and when very thick fold in one pint of double cream whipped solid. Freeze as for any ordinary mousse.

Tested and Endorsed Household Utensils

- A. & J. Compound Potato Masher. Price, 25 cents. Made by The A. & J. Manufacturing Company, Binghamton, N. Y.
- Special Five Piece "1892" Aluminum Combination Set. Price, \$2. Made by American Aluminum Mfg. Co., Lemont, Ill.
- Rotary Biscuit Cutter. Price, 10 cents. Made by Andrews Wire & Iron Works, Rockford, Ill., and New York.
- London Tea Bob. Price, \$2.50. Made by The Bevefuser Company, 73 Avon St., Somerville, Mass.
- Chapin Modified Cream Dipper. Price, 50 cents. Made by Louis A. Boettiger Co., 48 Leonard St., New York.
- Egg Poacher Combination No. 6. Price, \$4. Made by The Buckeye Aluminum Co., Wooster, Ohio.
- New Keystone Beater. Price, \$1.50. Made by Culinary Utilities Dept., Consolidated Safety Pin Co., Bloomfield, N. J.
- Nu-Top Heat Distributor. Price, \$2.50-46. Made by H. R. Corwin Mfg. Co., Firemen's Bldg., Newark, N. J., and Abbott Hardware Co., 636 Columbus Ave., New York.
- Lightning Bread and Cake Knife. Price, 25 cents. Made by Dunn Edge Tool Co., Oakland, Me.
- No. 212 Quality Measuring Spoons. Price, 25 cents. Made by The E. A. Fargo Company, Taunton, Mass.
- Apple Corer and Quarterer. Price, 25 cents. Made by Forsyth Metal Goods Co., 308-314 Terrace, Buffalo, N. Y.
- Gem Bread Slicer. Price, \$1. Made by Hamblin & Russell Mfg. Co., Worcester, Mass.
- Dexter Cooking Spatula. Price, 50 cents.
- Brownie Paring Knife. Price, 25 cents. Made by Harrington Cutlery Co., 258 Broadway, New York.
- Tip-Top Milk Bottle Cover. Price, 10 cents. Made by Hendryx Company, Inc., 136 Liberty St., New York.
- "Cut Easy" Can Opener. Price, 35 cents. Made by The Home Craft Shops, 2173 Warren St., Toledo, O.
- Justrite Garbage Pail. Price, \$2 to \$2.25. Made by Justrite Manufacturing Co., 2661-2681 Southport Ave., Chicago, Ill.
- Universal Bread Mixer. Price, \$2.50. Made by Landers, Frary & Clark, New Britain, Conn.
- "Nu-Form" Can Cutter. Price, 50 cents. Made by the Lo-Vis Company, Kalamazoo, Mich.
- "Eclipse" Bread Maker. Price, \$2.50. Made by Manning, Bowman & Co., Meriden, Conn.
- New Standard Meat & Food Chopper No. 3. Price, \$2.00. Made by the New Standard Hardware Works, Inc., Mt. Joy, Penn.
- Sterling Vegetable Slicer. Price, \$2.50. Made by N. R. Streeter Co., Rochester, N. Y.
- Dainty Milk Bottle Opener. Price, 10 cents. Made by Windsor, Stephens & Co., Newton St., Waltham, Mass.

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